



# VALUES IN FINE FOODS!

1319 SARTORI AVENUE TORRANCE

## FLAVOR-FAMED MEATS

**PORK LOINS** EASTERN GRAIN-FED lb. **25<sup>c</sup>**

GRAIN-FED "BRANDED" STEER BEEF CENTER CUT CHUCK lb. **17<sup>c</sup>** FANCY SPRING BABY MILK LAMB SHOULDERS lb. **15<sup>c</sup>**

FRESH GROUND BEEF lb. **12<sup>1/2</sup><sup>c</sup>** CUDAHY'S PURITAN FANCY EASTERN **HAMS** 10-12 lbs. Average lb. **25<sup>c</sup>** PLATE RIB BOILING BEEF lb. **9<sup>c</sup>**

GRAIN-FED "BRANDED" STEER BEEF ROUND OR SWISS lb. **23<sup>c</sup>** CUDAHY'S PURITAN FANCY EASTERN SLICED BACON 1/4-lb. pkg. **17<sup>1/2</sup><sup>c</sup>**

SWIFT'S FANCY EASTERN SUGAR-CURED BACON BY THE PIECE lb. **29<sup>c</sup>** SNOW WHITE BULK SHORTENING 3 lbs. **29<sup>c</sup>**

DEL MONTE **APRICOTS** No. 2 1/2 can **15<sup>c</sup>**

"THE WORLD'S LARGEST SELLING BRAND" EIGHT O'CLOCK COFFEE lb. **19<sup>c</sup>**

SANTA CRUZ WHOLE APRICOTS 3 No. 1 cans **25<sup>c</sup>**

DDLE'S PINEAPPLE GEMS 14-oz. can **10<sup>c</sup>**

DELAGO'S PURE HONEY 20-oz. jar **18<sup>c</sup>**

RAJAH SALAD DRESSING 1 jar **19<sup>c</sup>**

SALAD BEN HUR MUSTARD 6-oz. jar **8<sup>c</sup>**

POLK'S FLORIDA GRAPEFRUIT JUICE No. 2 can **10<sup>c</sup>**

SHORTENING FORMAY 3-lb. can **47<sup>c</sup>**

HAMILTON'S SAUERKRAUT No. 2 1/2 can **10<sup>c</sup>**

GOLD MEDAL FLOUR 24 1/2-lb., \$1.05 10-lb. sack **47<sup>c</sup>**

JAN-U-WINE CHOP SUEY 16-oz. can **17<sup>c</sup>**

"BETTER BEST" SODAS OR GRAHAMS 2 lbs., 23c pkg. **12<sup>c</sup>**

ASSORTED SOUPS CAMPBELL'S Chickens, 10c 3 10 1/2-oz. cans **25<sup>c</sup>**

CANE & MAPLE KERN'S SYRUP 12-oz. bottle **10<sup>c</sup>**

HOLLY SAL SODA 2 1/2-lb. pkg. **5<sup>c</sup>**

"CLEANER A MILLION THINGS" OAKITE CLEANER 10 1/2-oz. pkg. **12 1/2<sup>c</sup>**

CUT-RIPE WAX PAPER 125-ft. roll **15<sup>c</sup>**

Encore Macaroni, Elbow Macaroni or SPAGHETTI 8-oz. pkg. **5<sup>c</sup>**

DEL MONTE CREAM STYLE SWEET CORN COUNTRY GENTLEMAN No. 2 can **10<sup>c</sup>**

DEL MONTE RED SALMON No. 1 can **18<sup>c</sup>**

DEL MONTE ASPARAGUS TIPS picnic can **12 1/2<sup>c</sup>**

DEL MONTE PEACHES SLICED OR HALVES No. 2 1/2 can **14<sup>c</sup>**

DEL MONTE SPINACH GARDEN No. 2 1/2 can **12 1/2<sup>c</sup>**

BREAKFAST HERSHEY'S COCOA 1-lb. can **10<sup>c</sup>**

DEL MONTE TOMATOES SOLID PACK No. 2 1/2 can **12 1/2<sup>c</sup>**

MINUTE TAPIOCA pkg. **10<sup>c</sup>**

CAMPFIRE MARSHMALLOWS 1-lb. pkg. **15<sup>c</sup>**

OHIO BLUE-TIP OR DIAMOND MATCHES 3 boxes **10<sup>c</sup>**

STANDARD OR PIMENTO PABST-ETT CHEESE 6 1/2-oz. pkg. **15<sup>c</sup>**

IVORY, GREEN OR ORCHID ZEE TISSUE TOILET 3 rolls **10<sup>c</sup>**

KAFFEE HAG OR SANKA COFFEE 1-lb. can **34<sup>c</sup>**

CLEANSER SUNBRITE 3 cans **13<sup>c</sup>**

BAKING POWDER CALUMET 1-lb. can **18<sup>c</sup>**

### Fresh Fruits & Vegetables

FUERTE MEDIUM SIZE AVOCADOS 2 FOR **15<sup>c</sup>**

ROME BEAUTY APPLES 4 lbs. **25<sup>c</sup>**

UTAH TYPE CELERY 2 stalks **15<sup>c</sup>**

SWEET TANGERINES lb. **5<sup>c</sup>**

MEXICAN TOMATOES 2 lbs. **25<sup>c</sup>**

### Broiling Is Easy Says This Expert

With the advent of the new method of cooking meat, broiling has become a simple task, says Inez S. Willson, home economist. The lower temperatures being advocated nowadays are largely responsible for this simplification. The broiling oven is thoroughly pre-heated. Then the meat is placed far enough from the source of heat that only one turning is necessary. By the time one side is nicely browned the steak or chop is half done, and is seasoned, turned, and allowed to brown and finish cooking on the second side.

The cuts suitable for broiling are the tender steaks and chops. Porterhouse or T-bone, club and sirloin are the steaks; rib, loin or shoulder chops and slices cut from the leg are the lamb cuts suitable for broiling. Ground meat from even the less tender cuts may be broiled, since in the grinding, the long fibers are cut, and the meat made tender.

Your rent money will buy a home.

### Lawrence Cobb Chosen as 1937 Shrine Potentate



New chieftan of Al Malaikah Temple is prominent attorney and former assemblyman, for years active in Masonic circles.

Lucile Smith set a turkey-picking record at a cooperative association plant in Alinsworth, Neb., by picking 44 in one day.

### Foreign Lands Know Their Ground Beef--Here Are Two Fine Recipes

#### Resumes Job as Advisor to Legislators

Harold W. Kennedy, deputy county counsel is on hand to advise the Los Angeles county delegation thruout the 1937 session of the state legislature. This is the third regular session that Kennedy has been delegated to attend in the interests of the county.

Approximately 60 bills have been drafted by the county

While American foods are probably the best in the world, there is still much to be learned from our foreign neighbors, and especially is this true in meat cookery, for foreign cooks have not had always the excellent quality meats that Americans have been able to boast, and therefore it has been necessary for them to devise a variety of ways of using the less-tender meats, particularly after they have been made tender by grinding.

Any cut of meat may be used for ground meat, but it is more economical to use the less-tender cuts, such as neck, shank, or chuck of beef. In grinding, the long meat fibers are cut, and as a result, ground meat may be prepared in practically any way that would become tender meat. It may be made into a loaf and roasted; it may be shaped as a steak and broiled, or it may be cooked in sauce of one kind or another, as many of our foreign neighbors do. Let us try a few foreign dishes made with ground meat. These are suggested:



HAROLD W. KENNEDY

counsel's office for the 1937 session, on instructions from the board of supervisors. Indications are that the 1937 session will be a busier one than the prolonged sitting of 1935.

#### Dripping Ideal For Flavoring

Saving the meat drippings is a habit with thrifty housewives, and a wise one, too, for meat drippings can be used to add the distinctive flavor to otherwise bland and uninteresting foods. Most vegetables are improved by the addition of meat drippings as seasoning. And what would be gravy without that delicious meat flavor?

The meat drippings usually consist of fat, moisture, and flavoring, altho this depends to a great extent on the kind of meat from which they come. Ham and bacon drippings, because of their characteristic flavor, frequently are used for flavoring vegetables, and hot breads, such as muffins and corn bread. It is said that meats cooked by braising, such as a pot roast or Swiss steak, make the best gravies and sauces, as each time moisture is added and cooked away, the drippings become that much browner and the gravy that much more delicious. A roast, cooked as it should be, at a low temperature, will produce drippings of a light color, but the brown color and caramel flavor which everyone likes in gravy may be obtained by allowing flour to brown in the drippings before any liquid is added.

- 1 medium-sized head cabbage
- 1 1/2 pounds ground beef
- 1/2 pound ground fresh pork
- 1 onion, grated
- 1 cup dry bread or cracker crumbs
- 2 eggs, beaten
- Salt and pepper
- Cut the top from a head of cabbage. With a sharp knife, scoop out the center of the head. Have beef and pork ground together. Combine with bread or cracker crumbs. Season with salt and pepper and grated onion, and mix with beaten eggs. Fill the hollow cabbage head with the meat mixture. Put top in place and tie securely with white string. Wrap with cheesecloth or a towel, and the ends together. Cover with boiling water and allow to simmer until the meat is done, about one hour. To serve, remove cabbage head from cloth, and take off the string. Cut into slices and serve with white sauce as the gravy.
- Italian Meat Balls
- 2 pounds ground beef
- 2 slices bread, soaked
- 2 medium-sized onions
- 1/2 cup grated cheese
- 2 eggs, beaten
- Salt and pepper
- 2 tablespoons lard
- 1 can tomato puree
- 1 clove garlic
- 1/2 cup celery
- 1/2 cup mushrooms, if desired
- Combine ground beef and soaked bread. Season with salt and pepper. Mix with beaten eggs, and shape into balls. Brown these in hot lard. Make a sauce of tomato puree with an equal quantity of water, and seasoned with a little garlic, celery, and mushrooms, if desired. Put browned meat balls into tomato sauce, and let cook until done. Serve both meat balls and sauce on a plate of cooked macaroni. Sprinkle all with grated cheese.

#### PIPELINE BILL IS INTRODUCED

California oil independents have long maintained that oil pipelines in this state should be made common carriers, as in other oil states, with their services available to all, and rates regulated by the state along with railroads, tank lines, and other public utilities.

The fight against oil monopoly pipelines is being renewed at the present session of the legislature it was learned today, and a bill has already been introduced at Sacramento designed to make all oil pipelines common carriers and place their regulation under authority of the State Railroad Commission.

Do Unexpected Guests Find You With An Empty Cupboard?

Phone 572 Immediate Delivery of Orders of 25c or More

**Whitney's Bakery** 1323 SARTORI

## ASSOCIATED AGROGERS

INDIVIDUALLY OWNED STORES

SPECIALS FOR FRIDAY and SATURDAY, JAN. 22-23

KRISPIE CRACKERS 1-lb. Pkg. **16<sup>c</sup>** PEET'S Granulated SOAP Large **28<sup>c</sup>**

Chase & Sanborn COFFEE, lb. **25<sup>c</sup>**

GOLDEN SWAN String Beans Asparagus-Pack No. 2 Can **16<sup>c</sup>** GOLDEN SWAN Tomato Juice No. 2 Can **3 FOR 25<sup>c</sup>**

Super Suds Large Pkg. **9<sup>c</sup>** Giant Pkg. **17<sup>c</sup>** DUTCH GIRL Turnovers **3 FOR 25<sup>c</sup>**

PEDIGREE DOG FOOD **5<sup>c</sup>** BLACK SWAN TUNA **15<sup>c</sup>**

BLACK SWAN Shoe Peg Corn No. 2 Can **2 FOR 25<sup>c</sup>** FOR ENERGY EAT Fresh Oysters Now In Season

CLABBER GIRL Baking Powder 2 Lbs. **25<sup>c</sup>** EL RIO Asparagus No. 1 Tall Can **15<sup>c</sup>**

PHILLIPS Vegetable Soup No. 2 1/2 Can **2 FOR 25<sup>c</sup>** SUPREMA S.P. Cherries No. 2 Can **2 FOR 29<sup>c</sup>**

AT LAST! MILK IN TINS WITHOUT THAT CANNED AND COOKED TASTE! Golden Swan MILK, 3 for 19c

ARIZ-SWEET Grape Fruit Juice No. 2 Can. **10<sup>c</sup>** KRE-MEL DESSERT Assorted Flavors **3 FOR 10<sup>c</sup>**

PALMOLIVE SOAP **3 FOR 17<sup>c</sup>** CRYSTAL WHITE SOAP **3 FOR 10<sup>c</sup>**

THRIFTEE Salad Dressing pt. 17c qt. 28c Scott Towels 2 rolls 19c

JOHNSON'S GLO-COAT No-Rub Floor Finish pt. 55c; qt. 98c WALDORF Toilet Tissue 2 ROLLS FOR **9<sup>c</sup>**

SUNSWEEP PRUNES No. 2 Medium **17<sup>c</sup>** SCOTT TISSUE 3 ROLLS FOR **20<sup>c</sup>**

Your Associated Grocers RICHARD COLBURN 1801 Cabrillo Ave., Torrance, Phone 110 DOAN'S MARKET 2223 Torrance Blvd., Torrance, Phone 496 GEO. H. COLBURN 645 Sartori Ave., Torrance, Phone 622

### LUER'S TAMALE DEMONSTRATION

Saturday, January 23

Drop in to Grubb's Market Saturday and receive a free sample of Luer's Hot Tamales... served to you piping hot and in all their goodness by a trained demonstrator. If you like tamales you'll relish Luer's. Made of only the purest and freshest materials. Luer's Tamales are truly a delight to your palate.

**3 FOR 25<sup>c</sup> SATURDAY ONLY**

**GRUBB'S MARKET** CHOICE MEATS PHONE 779-TORRANCE IN SAFEWAY STORE 1929 CARSON ST.

PRICES EFFECTIVE THURSDAY, FRIDAY & SATURDAY, JANUARY 21, 22 & 23, 1937. WE RESERVE THE RIGHT TO LIMIT QUANTITIES.

# A&P FOOD STORES

THE WORLD'S LEADING FOOD MERCHANTS